

## Luncheon # 1

### PASTA

#### PASTA MARINARA

*With garlic, basil and fresh tomato sauce*

### SALAD

#### MIXED GREEN SALAD

*Organic mixed greens*

### ENTRÉE

*Choice of*

#### CHICKEN SORRENTINO

*Chicken topped with prosciutto, eggplant and fresh homemade mozzarella*

#### VEAL FRANCESE

*Veal cutlet in a lemon and white wine sauce*

#### SALMON DIJON

*Encrusted with a Dijon mustard*

*(All entrées served with potato and vegetable)*

### DESSERT

#### COFFEE OR TEA

#### CHEF'S SELECTION OF DESSERT

WINE AND SODA INCLUDED

**\$24.95\***

## Luncheon # 2

### PASTA

#### FILETTO DI POMODORO

*With prosciutto and onions in a fresh tomato sauce*

### SALAD

#### MIXED GREEN SALAD

*Organic mixed greens*

### ENTRÉE

*Choice of*

#### CHICKEN ALLA FONTANA

*Layered with eggplant, prosciutto, artichoke hearts and mozzarella*

#### VEAL MARSALA

*Veal in a Marsala wine reduction with mushrooms and onions*

#### SNAPPER MARECHIARA

*With clams, mussels and shrimp in a light tomato broth*

*(All entrées served with potato and vegetable)*

### DESSERT

#### COFFEE OR TEA

#### CHEF'S SELECTION OF DESSERT

WINE AND SODA INCLUDED

**\$25.95\***

## Luncheon # 3

### PASTA

#### FILETTO DI POMODORO

*With prosciutto and onions in a fresh tomato sauce*

### SALAD

#### MIXED GREEN SALAD

*Organic mixed greens*

### ENTRÉE

*Choice of*

#### CHICKEN SPIEDINI

*Prosciutto, mozzarella, and sautéed mushrooms*

#### VEAL ALLA PIZZAIOLA

*Thinly-sliced veal topped with marinara sauce with a touch of oregano*

#### SWORDFISH OREGANATA

*With breadcrumbs, garlic and oregano*

*(All entrées served with potato and vegetable)*

### DESSERT

#### COFFEE OR TEA

#### CHEF'S SELECTION OF DESSERT

WINE AND SODA INCLUDED

**\$26.95\***